



2011 FELSECK VINEYARD RIESLING

WINEMAKING DATA

Harvest Dates: 8th of October, 2011

Brix at Harvest: 20.2

Blend and grape source: 100% organically grown estate Riesling from the Felseck Vineyard

Alcohol: 11.7%

pH: 2.81

Residual Sugar: 12.48 g/L

T.A. 9.76 g/L

Bottling Date: April 3rd, 2012

Filtered, bottled by gravity

WINEMAKER'S NOTES

Vines in this single vineyard were meticulously maintained to capture their varietal Riesling character. All bunches were exposed to sunlight at fruit set with leaf removal on the East side of the canopy to maximize fruit ripening while some leaves on the West side were left to protect against sunburn. Green harvest – the elimination of under-ripe bunches – was performed at the first sign of maturity and only non-touching, evenly spaced bunches exposed to sunlight remained to promote ripening, concentrate flavours and to best express our Beamsville Bench *terroir*.

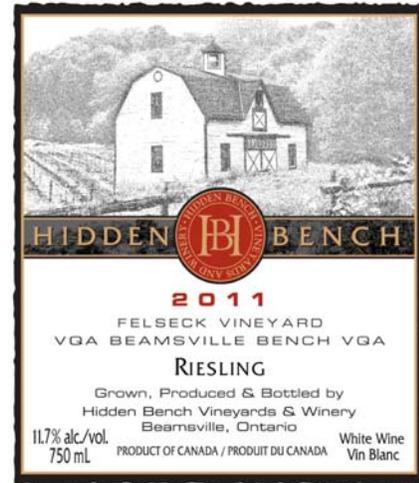
The grapes were handpicked, sorted and gently whole bunch pressed. Only the best quality juice was kept from the press, the equivalent of 28hL per hectare (2 tons/acre). The juice was cold settled for 2 days, then racked off its lees (the heavy sediment), warmed to 18 degrees Celsius to begin fermentation. The cool, indigenous fermentation lasted 2 months which gives the wine wonderful complexity.

TASTING

Brilliant pale yellow colour. The nose is showing attractive floral aromas and orange peel, while the palate is concentrated and layered with peach, preserved lemon, and beeswax. The lengthy and mineral finish truly expresses the Felseck Vineyard *terroir*, a wine with a real sense of place.

THE GROWING SEASON

2011 could be characterized as a year of contrasts! The start to the growing season was slow with cool and wet conditions (75mm above average rainfall in April and May) experienced in early Spring until mid June. This was followed by an extended period of warm and dry weather from mid June until the end of September



TERROIR SERIES
\$28.00

with above average temperatures and below average precipitation.

The harvest period was challenging as a number of unpredictable weather systems gave us significant above average precipitation from September 26th through October 5th. Fortunately we had already picked a significant portion of our younger vines and were able to let the older vine fruit hang until after this rainy period due to the lack of breakdown. Overall the growing season ended up being fairly normal for our cool-climate viticulture area with 1557 Degree days, a harvest period that ran from September 19th to November 7th, and a lower than forecast yield averaging under 2 tonnes /acre or approximately 30 HI /hectare of physiological and sugar ripe fruit.

The saving grace of the vintage for Hidden Bench was the meticulous vineyard, canopy and yield management of our vineyard team coupled with timely (read lucky!!!) picking decisions. Every decision was thoroughly debated and considered by the Hidden Bench vineyard and winemaking team. Despite numerous challenges, we were able to bring in our handpicked fruit at optimum ripeness and our extensive “trriage” or sorting of the harvested fruit has yielded some excellent wines. The 2011 wines show wonderful potential and should be viewed as typical examples of *terroir* driven, cool climate wines with elegance, higher acids and lower alcohols, in other words, age-worthy, balanced and easy to pair with your favourite foods.